

RAW BAR SELECTION

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| GULF OF MEXICO OYSTER SELECTS* Texas & Louisiana | \$2.5 / EA | LIBERTY TOWER* 1/2 dozen (6) mixed oysters, 5 jumbo cocktail shrimp, and avocado crab cocktail | \$65 |
| SEASONAL EAST COAST OYSTER VARIETAL* ask your server for today's fresh selections | \$3.75 / EA | LIBERTY STACKED TOWER* dozen (12) mixed oysters, 8 cocktail shrimp, 1 Lb poached lobster, avocado crab cocktail | \$125 |

SUSHI & SASHIMI CUTS

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| CITRUS CHILI SCOTTISH SALMON SASHIMI* 48 hour cure, micro cilantro, cucumber, radish, jalapeño | \$21 | SUMMER LOBSTER ROLL julliened vegetables, rice paper, soy almond butter | \$17 |
| SESAME SEARED AHI TUNA* ponzu, shoyu mustard, sushi slaw | \$18.5 | BLACK TRUFFLE HAMACHI* crispy garlic, truffle ponzu, carrot strings | \$23 |
| WAGYU BEEF TATAKI* truffle ponzu, smoked sesame ginger oil, sushi slaw | \$16.5 | SURF N TURF ROLL* seared wagyu, poached shrimp, avocado, spicy mayo | \$17.5 |
| TUNA POKÉ "THE OYSTERETTE" BOWL* big-eye tuna, fried oysters, edamame, radish, tamari, sesame, scallion, onion, warm rice custom add-ins \$1 each: fried egg, jalapeño, avocado | \$23 | VEGAN POKÉ BOWL seared tofu, spicy vegan crab, avocado, scallion, apple, edamame, radish, sesame, warm rice custom add-ins \$1 each: fried egg, jalapeño | \$16 |

SHARING

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| STEAMED MUSSELS Spanish chorizo, oven-dried tomatoes, herbs, garlic bread | \$18 | BUTTERMILK LOBSTER BITES remoulade, LK mustard | \$24 |
| CHAR-GRILLED GULF OYSTER SELECTS choice of parmesan-herb butter or bacon jam & butter | 6 / \$18 | DEVILED EGGS bacon jam, 2 fried oyster, dill pickle | \$10 |
| GRILLED COASTAL BOARD (2) grilled parmesan oysters, (2) bacon jam oysters, (2) grilled clams aleppo, 1/2 mussels, garlic bread | \$27 | CHESAPEAKE CRAB BALLS (6) crispy fried, remoulade, lemon | \$16 |
| JUMBO POACHED SHRIMP (5) cocktail sauce, lemon, LK mustard | \$19 | HILL COUNTRY FARM BOARD cured meats, local cheeses, artisan toast | \$24 |
| AVOCADO & LUMP CRAB COCKTAIL remoulade, warm tortilla chips | \$20 | AVOCADO FRITES & BEET HUMMUS taro root chips, remoulade | \$13 |
| CALAMARI, SHRIMP & ASPARAGUS flash fried, marinara, remoulade, lemon | \$15 | ROASTED BONE MARROW truffle butter, bacon jam, herbed crostinis | \$16 |
| CAVIAR & ACCOUTREMENTS* | Domestic \$55 / OZ Imported \$110 / OZ | TUNA & AVOCADO MARTINI cucumber, green apples, jalapeño, green onion, taro chips | \$18 |
| | | CAKE & BACON PARKER HOUSE ROLLS honey agave butter, bacon jam | \$6 |

SOUPS & SALADS

**custom add-ins 3 grilled or fried shrimp \$9 - colossal lump crab \$11
grilled or fried chicken \$7 - 3 fried oysters \$7**

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| CREOLE SHRIMP & SEAFOOD GUMBO steamed rice, garlic bread | CUP \$9 BOWL \$15 | QUINN'S GREEN ROOM SALAD romaine, apple, celery, cucumber, apple cider-olive oil vinaigrette | \$9 |
| LOBSTER BISQUE poached Maine lobster, fresh pea shoots | CUP \$14 BOWL \$20 | GORILLA CHEESEBURGER BOWL, ORIGINAL* "slab" iceberg, fried egg, shoestring fries, avocado, fresh chillies, side chile con queso, choice dressing | \$19 |
| OYSTER STEW oysters, cream, whole milk, Irish butter, celery, crackers Add Maine lobster claw & tail chunks \$12 | \$12 | SHRIMP & CRAB LOUIS greens, tomato, cooked egg, asparagus, 1000 islands dressing | \$21 |
| HEDGE HILL "SLAB" ICEBERG hedge hill ranchette, domestic blue cheese, tomato, maple bacon, red onion, candied pecans, deviled egg | \$12 | LULU'S SICILIAN SEAFOOD SALAD shrimp, crab, mussels, clams, calamari, celery heart, olive, caper, roasted pepper | \$28 |
| CLASSIC CAESAR SALAD anchovy dressing, reggiano parmesan, romaine, garlic butter croutons | \$10 | DRESSING CHOICES: hedge hill ranchette, double blue cheese, apple cider-olive oil, 1000 island, crushed caper-herb olivette | |

Party of 6+ 20% service charge • To Go incurs 5% enviro fee • Dessert brought in \$2.50 per person • Split plate \$2

*Consuming raw or undercooked seafood or meat may cause illness. There is risk associated with eating raw oysters if you have liver, stomach, blood or immune disorders. 7-14-2021

LUNCHEON SPECIALTIES & GRILLED SEAFOOD

custom add-ins 3 grilled shrimp \$9 • colossal lump crab \$11
broiled lobster tail \$19 • 3 fried oysters \$7

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| HALF A PO-BOY AND CUP OF GUMBO | \$15 | LIBERTY TACOS (3) | |
| | | slaw, cilantro-jalapeño sauce, grilled jalapeño, | |
| HALF A PO-BOY AND MINI-WEDGE | \$14 | pico de gallo-avocado salad, french fries | |
| LUNCH CUT SCOTTISH SALMON* | \$23 | fried oysters | \$17 |
| steamed green beans, boursin mashed potatoes | | grilled fish | \$15 |
| TEXAS REDFISH ON HALF SHELL (LIGHTLY BRONZED) & BUTTER CRAB | \$35 | MIXED GRILL: PETITE FILET MIGNON* & HALF GRILLED MAINE LOBSTER | \$60 |
| steamed green beans, garlicky mashed potatoes | | garlicky mashed potatoes, steamed green beans, butter | |
| LUNCH CUT VISITING SWIMMER | MKT | SURF & TURF: LIBERTY CHEESEBURGER* & HALF GRILLED MAINE LOBSTER | \$31 |
| steamed green beans, garlicky mashed potatoes | | french fries, butter | |
| PETITE FILET MIGNON* (6OZ) | \$48 | CHICKEN FRIED RIB-EYE | \$23 |
| grilled asparagus & bacon jam | | french fries, steamed green beans, | |
| GULF FRIED SHRIMP & OYSTER (4&4) PLATTER | \$21 | choice cream gravy or chile con queso, grilled jalapeño | |
| french fries, puppy, sauces, lemon | | BREADED CHICKEN CUTLET & CHOPPED SALAD OF ROMAINE | \$19 |
| | | crunchy vegetables, olives, reggiano, crushed caper-olivette | |
| LK OYSTERETTE SPECIAL* | | | CUP \$19 |
| 2 gulf oysters, 2 garlic butter grilled oysters, 2 jumbo cocktail shrimp, warm bread, oyster stew or seafood gumbo | | | BOWL \$22 |

BURGERS, PASTA & SUCH

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| TRUFFLE CHEESEBURGER* | \$21 | SHRIMP AND COLOSSAL CRAB SCAMPI | \$27 |
| wagyu beef, truffle cheese, foie gras aioli, oyster mushrooms, arugula | | black pepper fettuccine, maldon roasted tomatoes, arugula | |
| LIBERTY CHEESEBURGER* | \$18.5 | LINGUINE PESCATORE | \$29 |
| wagyu beef, American cheese, dill pickle, onion, marinated tomato, iceberg, liberty sauce | | mussels, clams, chorizo, red bell peppers, black olives, tomatoes, garlic butter | |
| DIXIE FRIED CHICKEN SLIDERS (3) | \$16 | LOBSTER STUFFED SHELLS | \$31 |
| white American cheese, dill pickle, bacon jam, cream gravy | | marinara, dill parmesan, lemon basil butter | |
| LK SANDWICH (GRILLED, FRIED OR BLACKENED) | \$16 | CHICKEN FLORENTINE LASAGNA | \$24 |
| choice of chicken or fresh fish | | spinach, mushrooms, procsuitto, tomatoes | |
| white American cheese, dill pickle, onion, iceberg, remoulade | | CAULIFLOWER PARMESAN | \$21 |
| PO-BOY STYLE | \$17.5 | mozzarella, parmesan, Lemon basil fettuccine | |
| choice of fried shrimp, oyster or fresh fish | | | |
| bacon jam, iceberg, pickles, remoulade | | | |

SIDES

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| Grilled Asparagus & Bacon Jam | \$9 | French Fries | \$5 |
| French Green Beans, Irish Butter | \$7 | Truffle French Fries, Foie Gras Aioli | \$8 |
| Sautéed Spinach & Garlic | \$7 | Onion Rings, Remoulade | \$7 |
| Brussel Slaw | \$4 | Small Green Room Salad | \$5 |
| Brussel Sprouts, Agave Balsamic, Cognac Bacon | \$9 | Small Wedge Salad | \$6 |
| Balinese Room Fried Crab Rice | \$15 | Small Ceasar Salad | \$5 |
| Boursin Mashed Potatoes | \$8 | Macaroni & Cheese | \$9 |
| add Maine lobster claw & tail chunks \$12 | | add Maine lobster claw & tail chunks \$12 | |
| add shrimp & colossal lump crab \$10 | | add shrimp & colossal lump crab \$10 | |

JUNIOR PLATES

\$10 Served with low-fat milk box or apple juice

Macaroni & Cheese Bowl

Fried Shrimp & Fries

Macaroni & Jo's Tomato Sauce

Chicken Strips & Fries

Steamed Rice & Green Beans

Griddled Bacon & Cheese

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